

Stir Fry Vegetable Delight



Dig into flavor and freshness with our Stir Fry Vegetable Delight. This vegetable-packed dish is quick and simple with your NESCO 12 Inch Electric Skillet. A touch of lemon juice adds just the right amount of brightness. For seafood lovers, simply add the optional precooked shrimp.

Dill And Cucumber Salad



Our Dill and Cucumber Salad is the cool, fresh, and tangy side dish you've been searching for. All you need are fresh cucumbers, a few ingredients, and your NESCO 8 Cup Food Processor. The NESCO 8 Cup Food Processor slices cucumbers evenly and fast, cutting the preparation time to a fraction of hand slicing. This salad is paired perfectly with your favorite barbecue meal.

Garlic Herb And Portabella Mushrooms



Reversible Grill
Garlic Grilled Portabella Mushrooms



Tuck into warm, grilled vegetables for tonight's dinner. The NESCO Reversible Grill and Griddle is perfect for making Garlic and Herb Portabella Mushrooms. Equal amounts of shallots, garlic, basil, and chives give these mushrooms an elegant, savory flavor. Enjoy this recipe as a meaty main course or as a delicious side.

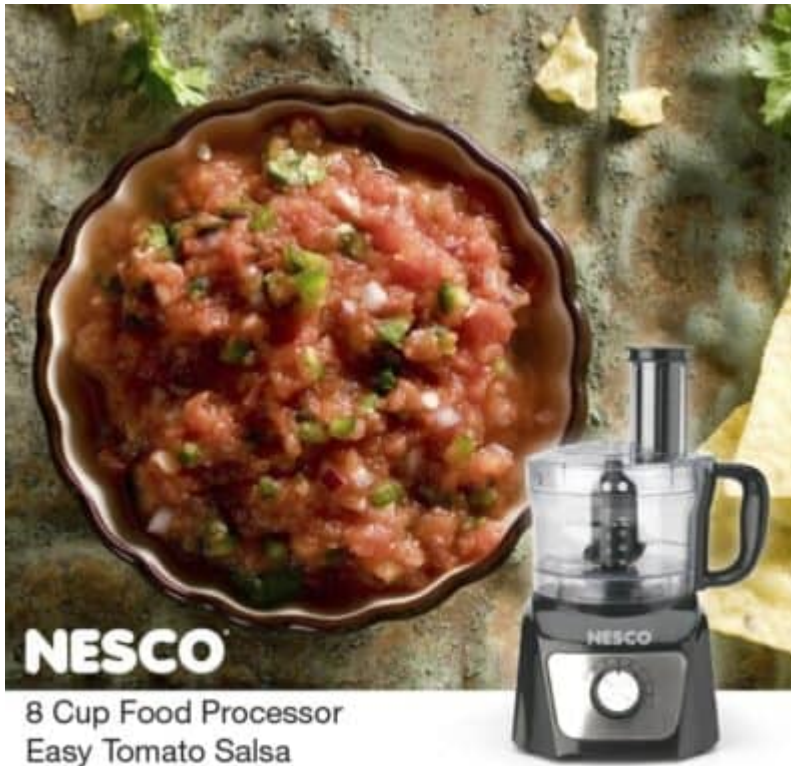
Creamy Herb Pasta



NESCO
18 Qt Silver Roaster
Creamy Herb Pasta

Tired of regular spaghetti and meatballs? Give this delicious Creamy Herb Pasta recipe a try in your weekly meal rotation. Featuring egg noodles, cream cheese, and chives, your whole family won't be able to get enough of its rich and buttery flavor. Simply add ingredients, cook for 45 to 50 minutes in your NESCO Roaster Oven, and enjoy bite after bite.

Easy Tomato Salsa



Get the tortilla chips ready. Our Easy Tomato Salsa is the perfect addition to your Taco Tuesday. The NESCO 8 Cup Food Processor makes this recipe fast and easy. Packed with crunchy green bell peppers, fresh cilantro, and zesty lime, you won't want to top your fajitas and tamales with anything else. For less heat, remove the jalapeno seeds before finely chopping or substitute green peppers for yellow or red peppers.

Your Key Ingredient:

NESCO 8 Cup Food Processor

Grocery Ingredients:

3 cups tomatoes
1/2 cup green bell pepper
1 cup onion

1/4 cup fresh cilantro
2 tablespoons fresh lime juice
4 teaspoons chopped fresh jalapeno pepper (including seeds)
1/2 teaspoon ground cumin
1/2 teaspoon kosher salt
1/2 teaspoon ground black pepper

Instructions:

1. Place the tomatoes, green bell pepper, onion, cilantro, lime juice, jalapeno pepper, cumin, salt, and pepper in the food processor.
2. Pulse to chop and blend. Serve and enjoy!

Special Apple Snacks



NESCO American Harvest

Snackmaster Square Dehydrator
Special Apple Snacks

Not sure what to do with the entire bushel of apples you picked from the orchard? Put your NESCO Dehydrator to work and enjoy the fruits of your labor all winter long with these Special Apple Snacks. Crispy, delicate, and packed with fall flavor, you'll want to grab more than just a handful of this healthy snack. Special Apple Snacks also make great additions to baked goods, trail mix, yogurt, and more.

Seasonal Pumpkin Bread



Nothing says fall quite like Seasonal Pumpkin Bread. Satisfy your pumpkin spice craving with this decadent and perfectly moist recipe. Your energy-saving NESCO 18 Qt. Roaster Oven prepares an entire loaf in just about an hour. If you're headed out for a Halloween party, pumpkin bread makes for a great

hostess gift. Tip: toast and slather a slice with butter or cream cheese for a delicious morning treat.

Simple Apple Chips



Get snackin' with these delicious Simple Apple Chips. Naturally flavored and sprinkled with just a touch of cinnamon sugar, this healthy recipe will satisfy your afternoon sweet tooth. We know store-bought dried fruit can be expensive. The NESCO Dehydrator bakes chips in large batches, so you can enjoy all of the savings without sacrificing any of the flavor.

Easy Parmesan Potatoes



Jet Stream Oven
Easy Parmesan Potatoes

Get your dipping sauce ready. Our Easy Parmesan Potatoes are the perfect side to any meal. Crispy on the outside and soft on the inside, this recipe is simple and fast with your NESCO Jet Stream 2 Oven. Not only are these potatoes delicious, but they're also a healthy alternative to traditional french fries. Don't be shy about seconds.

Homemade Egg Salad



Deluxe Egg Cooker
Egg Salad

Homemade Egg Salad is a must at your next outdoor gathering. Flavored with crunchy green onions and zesty mustard, there's no telling how long it will last once you take it out of the picnic basket. This classic side is simple with the help of your NESCO Egg Cooker which allows you to cook up to 8 eggs at a time. Try it on rye bread or simply by the forkful. For a lower-calorie option, substitute mayonnaise for Greek yogurt.

Your Key Ingredient:

[NESCO Egg Cooker](#)

Grocery Ingredients:

- 8 eggs
- 1/3 cup mayonnaise
- 1 1/2 teaspoon Dijon mustard
- 1 teaspoon prepared yellow mustard
- 1/2 lemon, juiced
- 1/3 cup chopped green onions

Salt and pepper to taste

Instructions:

1. Measure the amount of water for “hardboiled” marked on the measuring cup and pour water into base.
 2. Use the pin on the measuring cup and prick each egg before placing on the tray (reduces cracking eggshells).
 3. Remove the eggs and peel the eggshells under cool running water. In a medium bowl, stir together the mayonnaise, Dijon mustard, yellow mustard, lemon juice, and green onions. Chop the eggs into big chunks and mix gently with the dressing. Season with salt and pepper.
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Delicious Carrot Cake



NESCO

Patriotic Flag Roaster
Delicious Carrot Cake

Tired of regular old birthday cake? Put Delicious Carrot Cake on the menu for your next get-together. Delicately spiced with cinnamon, nutmeg, and just a touch of vanilla, this recipe is perfect for any celebration. The addition of crushed pineapples makes every slice moist and creamy. Your NESCO 18 Qt. Roaster Oven ensures an even bake throughout. Tip: prepare one day ahead for a richer flavor.

Mashed Potatoes 3 Ways



Upgrade your traditional mashed potatoes with these three delicious recipes. Instead of boiling on the stovetop, use your NESCO Pressure Cooker and ensure perfectly fluffy potatoes every time.

Decadent Cream Cheese Frosting



Digital Hand Mixer
Decadent Cream Cheese Frosting



Whether you're baking carrot cake or red velvet brownies, your next sweet recipe can't go without cream cheese frosting. We love cream cheese frosting because it's thicker and more decadent than typical buttercream frosting. With your NESCO 16-Speed Hand Mixer and four simple ingredients, this recipe is perfect for just about any dessert.

Your Key Ingredient:

[NESCO 16-Speed Hand Mixer](#)

Grocery Ingredients:

1/2 cup margarine or butter, room temperature
8 oz cream cheese, softened
3+ cups powdered sugar
1 Tbsp lemon juice

Instructions:

1. In medium bowl, cream margarine and cream cheese with **NESCO® 16-Speed Hand Mixer**.
2. With the mixer on low speed, add in powdered sugar and lemon juice until light and fluffy. Add enough powdered sugar to make desired consistency.
3. Spread evenly over cooled cake.

Creamy Chocolate Cheesecake



Electric Pressure Cooker
Chocolate Cheesecake



Our Creamy Chocolate Cheesecake recipe is melt-in-your-mouth delicious. Mixed with tangy cream cheese and topped with chocolate wafer cookie crumbs, every bite of this recipe is just as good as it sounds. This recipe is easy to make in your NESCO 6 Qt. Pressure Cooker. We recommend serving with a dollop of whipped cream or strawberries.

Pickled Red Beet Eggs



NESCO Deluxe Egg Cooker
Pickled Red Beet Eggs



If you're craving a little bit of sweet and sour at your summer picnic, these Pickled Red Beet Eggs are the perfect addition to your warm-weather outing. Our recipe is simple with the help of the NESCO Egg Cooker. What are you waiting for? Get crackin' and enjoy your pickled eggs as a tangy snack or side.

Goopy S'mores Bars



With these Goey S'mores Gars, you'll feel like you're sitting around the campfire no matter where you are. The graham cracker crust, the soft marshmallow, and the layer of chocolate combine to recreate your childhood favorite in a bar that you can bring to parties, barbecues, or potlucks. Just make sure to bring extra napkins.

Salt And Vinegar Zucchini Chips



Not everything at a cookout needs to be unhealthy. These Salt and Vinegar Zucchini Chips are a simple but delicious treat that all ages will gobble up.

Grapefruit Mint Fruit Roll



The key to every great cocktail is the garnish added at the very end of the mixing process. Whether it's cherries or olives in a martini or a whole burger on top of your Bloody Mary, it's all about rounding out the flavors and adding a little character to your drink. During the hot days of summer, change up your usual routine with your cocktail by adding a fruit roll made in your Dehydrator. The colors make your drink pop and the fruit roll can be eaten first or dissolved in your drink!

Cheesy Potatoes

We're firm believers that Cheesy Potatoes are for every occasion. Smooth and creamy, our recipe is sure to please a crowd. Use NESCO's 6 or 18 Qt. Roaster Oven to soften potatoes and cheese into a mouthwatering bake. Don't be surprised if your

family asks for seconds.

Apple Berry Crisp



Crumbly, sweet, and sticky, our homemade Apple Berry Crisp will become your go-to fall dessert. In addition to fresh apples, we choose to mix our crisp with a handful of berries and just a hint of cinnamon and nutmeg. The NESCO 4 Qt. Roaster Oven bakes crust to golden perfection. Serve with a scoop of vanilla ice cream or simply enjoy it on its own.